Party-Sized Pans

Menu items are served in party pans by our kitchen to ensure the food at your home or corporate party is fresh and tasty, as if served in the restaurant.

Half pans feed approximately 12 people.
Full pans feed approximately 24 people.

Appetizers

	Half	Full
Bruschetta *Toasted bread, tomato, basil, garlic, onions, olive oil …..….*	$60	$115
Baked Crab Dip *Jumbo lump crab, crostini bread, fresh herbs ……..*	$100	$195
Cheesy Garlic Bread *Mozzarella, garlic oil, tomato, parmesan, Marinara ……..….*	$55	$105
Italian Market *Selection of Italian meats, cheese, Bruschetta, cherry tomatoes, olives, peppercini and fresh Mozzarella ……*	$75	$150
Veggie Tray *Selection of carrots, cauliflower, cherry tomatoes, bell peppers, broccoli, celery and Ranch dressing ……...*	$65	$135

Salads

	Half	Full
Classic Caesar *Romaine, parmesan, crunchy croutons ……..……..….*	$60	$120
Mediterranean *Romaine, red pepper, pepperoncini, olives, feta, tomato …*	$75	$150
House Salad *Carrots, cucumbers, tomato, red onions, croutons ……...*	$65	$130
Caprese *Tomato, mozzarella, fresh basil, balsamic glaze, olive oil …*	$75	$150
Apple & Spinach Salad *Apples, grapes, toasted walnuts, bleu cheese crumbles tossed with spinach, lettuce, honey cider dressing ……*	$75	$150
Arugula, Pear, Pecorino Salad *Pecorino cheese, arugula, pears, toasted almonds, honey cider dressing ……..*	$75	$150
Pasta Salad *Rotini pasta mixed with green and black olives, cherry tomatoes, Mozzarella, salami and banana peppers ……..*	$75	$150
Add Chicken to any salad	$75	$150

Dessert

Cannoli ……..……	$4.50 ea
Chocolate Cake ……...	$60
Chocolate Cake w/ Peanut Butter Icing ……..…	$60
Tiramisu ……..……..……..….	$60 / $115
Anna Maria's Cheesecake ……..……	$70
Anna Maria's Homemade Red Velvet Cake ….....	$60

Pasta Entrees

	Half	Full
Pasta Choice *(Marinara)* *Choice of spaghetti, linguini, penne, ziti, rigatoni, or fusilli……*	$75	$140
Pasta Choice Bolognese *(Meat Sauce)* *Choice of spaghetti, linguini, penne, ziti, rigatoni, or fusilli……*	$95	$185
Pasta Choice w/ Sausage or Meatballs *(Marinara)* *Choice of meatballs or Italian sausage ……..*	$95	$185
Anna Maria's Lasagna *Classic lasagna topped with Bolognese meat sauce ……...*	$115	$225
Baked Ziti *Ziti with Ricotta, Provolone and Mozzarella cheeses ……*	$115	$225
Vegetable Lasagna *Asparagus, broccoli, eggplant, carrots, ricotta, marinara ….*	$115	$225
Penne Alla Vodka *Tomato, peas, onions, garlic, creamy vodka sauce ……...*	$85	$175
Sausage, Peppers & Onions *(Marinara)* *Sweet or hot sausage, peppers and onions ……*	$105	$215
Orecchiette *Crumbled pork sausage, broccoli rabe, cherry tomato, olive oil, parmigiano……..*	$115	$225
Farfalle *Bacon, sweet peas, parmigiano cream sauce……..*	$105	$200
Cheese Tortellini *Filled with ricotta cheese, choice of tomato, vodka or alfredo sauces……..*	$94	$185
Cheese Manicotti *Filled with ricotta cheese, mozzarella cheese, choice of tomato, vodka or alfredo sauces……...*	$105	$225
Sausage Cannelloni *Cannelloni stuffed with sweet sausage, red sauce, ricotta cheese, mozzarella cheese ……*	$115	$230
Eggplant Prmesan *Breaded eggplant, marinara, mozzarella cheese ……..*	$105	$225
Change of Sauce from original dish	$30	$60

Sides

	Half	Full
Grilled Asparagus …….	$55	$110
Sautéed Spinach ……...	$70	$135
Broccoli with Lemon ……...	$45	$88
Roasted Garlic Mashed Potatoes …….	$50	$100
Risotto ……..……	$55	$110
Sautéed Garlic Veggie Medley ……...	$80	$150
Crispy Rosemary Potatoes …….	$50	$100

Modified
September 23, 2026

Seafood

	Half	Full
Shrimp Risotto *Onions, tomatoes, white wine, fresh herbs ……..*	$115	$235
Garlic Shrimp *(w/ Linguini)* *Roasted garlic, lemon butter, tomato, basil ……*	$125	$230
Lobster Ravioli *Shrimp, corn, onions and prosciutto tossed in a creamy Marsala sauce over lobster ravioli ……..*	$140	$285
Grilled Salmon *Comes on a bed of veggie's of your choice……...*	$140	$285
Seafood Alla Vodka *Sauteed scallops, shrimp and lump crab alla vodka……..*	$130	$255
Shrimp Scampi *Garlic, white wine, fresh herbs……...*	$118	$235
Lump Crab Cakes		**MP**

Chicken

	Half	Full
Chicken Saltimbocca *Chicken topped with prosciutto, fresh mozzarella, mushrooms, white wine, marinara sauce ……..……*	$120	$230
Chicken Parmesan *Breaded chicken, Marinara, Mozzarella ……*	$100	$225
Chicken Marsala *Rich Marsala wine sauce, mushrooms ……*	$100	$225
Chicken Picatta *Rich lemon white wine sauce, capers ……*	$100	$225
Chicken Alfredo *Grilled chicken, creamy Alfredo sauce ……*	$100	$225
Chicken Penne *Spinach, sun dried tomatoes, garlic, mushrooms, olive oil ..*	$120	$235
Rosemary Chicken *(w/ Potatoes)* *Seasoned with rosemary, garlic, fresh herbs ……...*	$115	$230

Extras

Disposable Service *Plastic utensils, naps, cups ……..…..…*	$2 / person
Bread & Butter ……..……	$1.50 / person
Romano Cheese (20 oz. container) …….....	$16
Marinara Sauce (32 oz container) ……..….....	$15
Bolognese Sauce (32 oz container) …….....	$20
Vodka Sauce (32 oz container) …….....	$20
Alfredo Sauce (32 oz container) …….....	$20

Prices and menu items subject to change without notice. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Piazza Sorrento delivers
More of Everything… to you!

Whatever the occasion, Piazza Sorrento brings the very best of our food to your home or business. Enjoy a delicious dining experience - from our famous Bolognese to our celebrated Saltimbocca dishes, to our Tiramisu, where everything comes together for a perfect meal, served family style.

Your food will be handmade by our kitchen from authentic recipes with all the right ingredients and delivered to you ready to serve.

We'll also deliver everything you need to make your occasion a memorable one. All orders arrive ready to serve in disposable containers.

Also available:

- Plates
- Eating & Serving Utensils
- Napkins
- Parmesan Cheese & Fresh Baked Bread
- Cups & Ice (with drink order)

Catering Policies & Additional Information

- **Drop-Off Orders:** A 10% gratuity applies to all drop-off catering orders ($50 order minimum).
- **Full-Service Delivery:** An 18% gratuity applies to delivery orders requiring setup, preparation, breakdown, chafing dishes, and Sternos ($100 order minimum).
- **Service Staff:** On-site servers are available upon request for an additional fee.
- **Special Hours:** Orders scheduled before 4:00 PM or on Sundays are subject to an additional $50 fee per required chef, as our main dining kitchen is typically closed during these hours.
- **Advance Notice:** Because all of our dishes are prepared fresh and made from scratch, we kindly request a minimum of 48 hours' notice to ensure ingredient availability and proper preparation.
- **Pricing:** All prices are subject to change and do not include applicable sales tax.

Cancellation Policy

Restaurant hours are 11am to 9pm Mon –Thurs and 11am to 9:30pm Friday and Saturday. No charge if cancelled by 11am 48 hours in advance. 50% charge of total bill if cancelled within 24 hours. 100% charge is applied if cancelled day of function.

Plan ahead in the event of bad weather

Call today for your next gathering!
717.835.1919

Piazza Sorrento is Open:
Mon - Thurs: 11am - 9pm
Fri - Sat at: 11am - 9:30pm

Restaurant Closed Sunday, But Catering Is Available

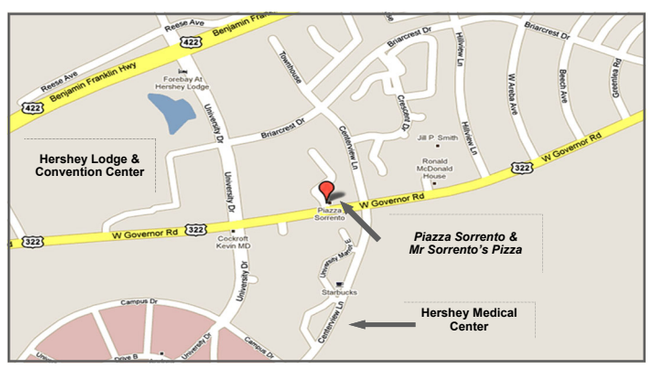
16 Briarcrest Square
Hershey, PA 17033

Conveniently Located One Block From The Hershey Lodge & Convention Center

Across From The Hershey Medical Center

Phone: 717.835.1919
Fax: 717.835.1922

www.PiazzaSorrento.com



CATERING MENU

PIAZZA SORRENTO
A LITTLE TASTE OF ITALY
RESTAURANT & BAR

- *Extensive Gluten Free Menu*
- *On / Off Site Catering 7 Days (Including Sundays)*
- *Private Parties (Also Sundays)*
- *Special Dinners & Events*
- *Party Trucks Available (Food Truck)*
- *Catering For Any Occasion*

Piazza Sorrento can take all the pressure off of you and give you the time to enjoy your event!

"My party couldn't have gone smoother. Piazza set everything up beforehand, helped serve drinks during, and cleaned up afterward. The fact that the food tasted phenomenal was the icing on the cake!"

- Linda B.

"Thank you so much for the unbelievable job you did with our annual Christmas party for our employees at UMPA. From the beginning, you listened and understood our goals, worked within our budget, suggested several menu options and produced an incredible experience for us "

- Deneen S.